

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0204280 - LINKEDIN - 2ND FLOOR BREAK AREA		Site Address 800 E MIDDLEFIELD RD, MOUNTAIN VIEW, CA 94041		Inspection Date 01/20/2026		Placard Color & Score GREEN 100				
Program PR0307568 - LIMITED FOOD SERVICE CAT 3 - FP77			Owner Name BON APPETIT MANAGEMENT		Inspection Time 14:15 - 14:40					
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By PERLA				FSC Exempt		
RISK FACTORS AND INTERVENTIONS				IN	OUT Major Minor		COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification								X	
K02	Communicable disease; reporting/restriction/exclusion	X								S
K03	No discharge from eyes, nose, mouth	X								
K04	Proper eating, tasting, drinking, tobacco use	X								
K05	Hands clean, properly washed; gloves used properly	X								
K06	Adequate handwash facilities supplied, accessible	X								S
K07	Proper hot and cold holding temperatures	X								
K08	Time as a public health control; procedures & records								X	
K09	Proper cooling methods								X	
K10	Proper cooking time & temperatures								X	
K11	Proper reheating procedures for hot holding								X	
K12	Returned and reservice of food								X	
K13	Food in good condition, safe, unadulterated	X								
K14	Food contact surfaces clean, sanitized	X								
K15	Food obtained from approved source	X								
K16	Compliance with shell stock tags, condition, display								X	
K17	Compliance with Gulf Oyster Regulations								X	
K18	Compliance with variance/ROP/HACCP Plan								X	
K19	Consumer advisory for raw or undercooked foods								X	
K20	Licensed health care facilities/schools: prohibited foods not being offered								X	
K21	Hot and cold water available	X								
K22	Sewage and wastewater properly disposed	X								
K23	No rodents, insects, birds, or animals	X								
GOOD RETAIL PRACTICES									OUT	COS
K24	Person in charge present and performing duties									
K25	Proper personal cleanliness and hair restraints									
K26	Approved thawing methods used; frozen food									
K27	Food separated and protected									
K28	Fruits and vegetables washed									
K29	Toxic substances properly identified, stored, used									
K30	Food storage: food storage containers identified									
K31	Consumer self service does prevent contamination									
K32	Food properly labeled and honestly presented									
K33	Nonfood contact surfaces clean									
K34	Warewash facilities: installed/maintained; test strips									
K35	Equipment, utensils: Approved, in good repair, adequate capacity									
K36	Equipment, utensils, linens: Proper storage and use									
K37	Vending machines									
K38	Adequate ventilation/lighting; designated areas, use									
K39	Thermometers provided, accurate									
K40	Wiping cloths: properly used, stored									
K41	Plumbing approved, installed, in good repair; proper backflow devices									
K42	Garbage & refuse properly disposed; facilities maintained									
K43	Toilet facilities: properly constructed, supplied, cleaned									
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing									
K45	Floor, walls, ceilings: built, maintained, clean									
K46	No unapproved private home/living/sleeping quarters									
K47	Signs posted; last inspection report available									

OFFICIAL INSPECTION REPORT

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Program PR0307568 - LIMITED FOOD SERVICE CAT 3 - FP77	Owner Name BON APPETIT MANAGEMENT COMPANY	Inspection Time 14:15 - 14:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (prep)	100.00 Fahrenheit	
milk	1 door reach in	37.00 Fahrenheit	

Overall Comments:

Note: Change DBA to LinkedIn - 2nd Floor Break Area

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/3/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Perla Perez
MK Supervisor
Signed On: January 20, 2026